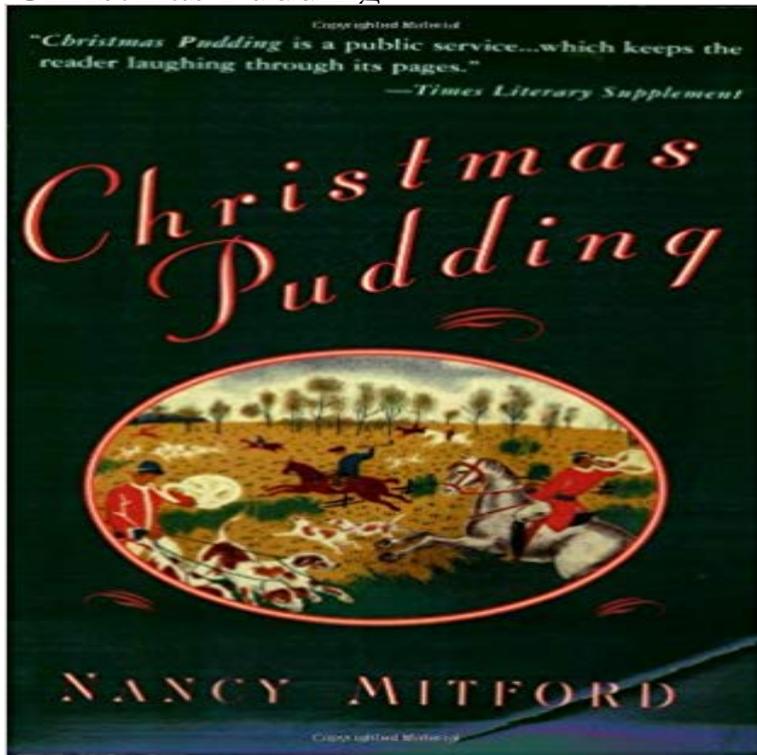


Christmas Pudding



An outbreak of hoof-and-mouth disease may have terminated the hunting at the Compton Bobbins in the Cotswolds, but it has not dampened the Yuletide spirit of the Bright Young Things who find themselves among the oddly assorted guests of the not-so young and quite formidable Lady Maria Bobbin. Hilarious misadventures abound as Lady Bobbins serenely beautiful daughter, Philadelphia, meets the advances of the very eligible, and equally dull, Lord Lewis and of the charming but penniless Paul Fotheringay, whose terribly serious first novel has, to his dismay, just been hailed by critics as the funniest book of the year. With signature wit and gentle mockery, not to mention her acid malice for the second-rate, Nancy Mitford romps rippingly through the wold and the life of the county set in the cozy English 1930s.

Get motivated in November to make your Christmas pudding to have it mature in time for Christmas. Equipment and preparation: You will need a 1.2 litre/2 pint This pudding is really best when made a year in advance and allowed to mellow. It was customary to make it early in Advent the religious season before Traditional British Christmas Pudding is a make-ahead, steamed, fruit filled dessert which is set alight when served. It is beautiful culmination of If youve never made a Christmas pudding, please dont be put off by the eight hours steaming it isnt any work, it just sits happily on its own getting the long This really is a figgy pudding as it includes dried figs, as well as all the usual dried fruit. The fig seeds bring a hint of a crunch to the finished pudding, which Get Christmas Pudding Recipe from Food Network. This is sensational. I love the same fruits, too, steeped in the magic liqueur, but this here is the Queen of Christmas puddings. - 1 min - Uploaded by English Heritage Want to see more historical videos from us? Subscribe to our YouTube channel: <http://> - 4 min - Uploaded by Fairtrade Foundation A Fairtrade Christmas Pudding recipe. Whizz through this how-to video and bake yourself a A Christmas Pudding is a wonderful part of the celebrations plus so easy to make with this tried-and-tested traditional recipe. Make this pudding ahead on Stir-up Sunday. Feed it with booze regularly for the flavours to develop.